



Background

Affectionately known as Hatch, after 50 years creating wines for some of Australia's most recognised labels, I have launched HATCH Wines to continue crafting beautiful, classic wines that stand the test of time.

Bringing together my winemaking skills and my love for 1920s art déco design, jazz, and refined revelry, you'll enjoy affordable luxury in every bottle.

Vineyard

McLaren Vale is one of the Australia's classic regions for Shiraz. As the HATCH McLaren Vale Shiraz is a blend of several vineyards across the region I have named it after my great-grandfather Alf Vesey who started winemaking at Penfolds in 1883. He worked at Magill for an amazing 69 years and was the Master Winemaker for 47 of those years. He famously mentored Max Schubert, the creator of Grange on winemaking and the art of blending.

Winemaker Notes

The 2022 vintage in McLaren Vale produced Shiraz fruit with great depth and richness. Fruit for HATCH Vesey Shiraz was fermented on skins in small open top fermenters with gentle plunging and irrigation for 5-10 days to make a powerful, rich and plush wine with great vibrance and purity. The palate is plush, opulent and velvety. HATCH is delicious now, however you will be reward with medium to long-term cellaring.

Enjoy with rich meat dishes of beef, pork and lamb including barbequed meats, ragouts and spicy meat dishes.

Technical Analysis

Variety: Shiraz

Vintage 2022

Region: McLaren Vale, South Australia

Analysis: Alc:14.5%, pH: 3.6, TA:6.4 g/L

Oak maturation: 18 months 59% FO (11.9% new) 41% AO (20.1% new)

Peak drinking: enjoy on release however you will be reward with cellaring for 15-20+ years

Scores (/100) & Awards

96 Ray Jordan - Winepilot

96 Ken Gargett - Winepilot

95 James Halliday TWAM

95 Huon Hooke – The Real Review